

Starters

Whole Baked Camembert £7.80

Served with a Red Onion Jam, Warm Sourdough Bread & Baby Leaf Salad

Moules Marinière £8.20

Local Rope Grown Mussels with Shallots & Garlic, Steamed in White Wine & finished with Cream. Served with Crusty Sourdough Bread

Soup of the Day £5.90

Freshly made Soup using Seasonal Ingredients, served with Warm Sourdough (VG)

King Scallop Ceviche £9.00

King Scallops Cured with Passion Fruit & Lemon Dressing, finished with Fresh Chilli, Red Onion Brunoise, Coriander, Pomegranate & Toasted Sesame Seeds (GF)

Pork, Pistachio & Apricot Terrine £8.20

Served with Crispy Sourdough, Homemade Carrot & Orange Chutney & Baby Leaf Salad

Tempura Exo-Crab £8.70

Soft Shell Crab in a Light & Crispy Batter on a Coriander & Lime Mayonnaise

Gorgonzola Stuffed Mushroom £7.80

Flat Field Mushroom stuffed with Creamy Gorgonzola, Wilted Spinach & Toasted Walnuts with Baby Leaf Salad & a Balsamic Glaze (GF)

Warm Sourdough Bread with Olive Oil & Balsamic Vinegar £3.80

Mains

Roasted Marsh Lamb Rump

£19.20

Succulent Kentish Lamb Rump with Champ Mash, Crispy Kale, Charred Onion & Black Garlic Puree, served with Seasonal Veg & Rich Rosemary Jus (GF)

Roast Chicken Supreme

£17.80

Skin on Chicken Supreme served with Crushed Buttered New Potatoes, Seasonal Veg & Chimichurri Dressing (GF)

Risotto Verde

£15.80

Vegetarian Risotto with Kentish Asparagus, Petite Pois & Fresh Spinach, finished with Cream & topped with Micro Cress (V)

Add Chicken

£3.50

Pan Seared Seabass Fillet

£18.60

Fresh Bass Fillets with Pea Puree, Hand Cut Sweet Potato Chips, Seasonal Veg & finished with a White Wine, Lemon & Honey Sauce (GF)

Oven Roasted Pork Belly

£17.80

Locally Sourced & Free Range Pork Belly served with Honey Roasted Carrot, Potato Rosti, Creamy Celeriac Remoulade, Black Pudding & Homemade Apple Puree

Cajun King Prawn Salad

£15.90

Crisp Kentish Salad with King Prawns & Mussels, Sweet Cherry Tomatoes, Red Onion & Avocado, tossed in Cajun Cooking Liqueur

Seafood Linguine

£18.50

Linguine with Prawns, Mussels, Clams & Squid coated in a Cherry Tomato, Caper, Garlic & White Wine Sauce

Moroccan Veg Medley

£16.90

Charred Bell Pepper stuffed with Moroccan Infused Couscous, Grilled Tomatoes, Carrots & Courgette, finished with Sweet Balsamic Reduction (VG)(GF)

Steaks

All Steaks are served with Asparagus, Grilled Cherry Tomatoes, Grilled Field Mushroom & Potatoes of Your Choice

8oz Fillet - £26

The most Tender Beef cut. Lean yet Succulent & Elegant.

Melt-in-the-mouth texture

10oz Ribeye - £22

This Boneless Steak is Rich, Tender, Juicy & Full-Flavored, with Generous Marbling throughout

10oz Sirloin - £24

Lean cut of Short Loin, with Slight Marbling, which results in a Bigger, Beefier flavour

Potatoes

Twice Cooked Hand Cut Chips

Sautéed New Potatoes

Creamed Potatoes

Dauphinoise Potatoes

Sauces

£2.50 each

Rich Madeira Jus

Porcini Mushroom Butter

Garlic & Herb Butter

Pink Peppercorn

Chimichurri

Extras:

Hand Cut Sweet Potato Chips

£4.00

Garlic Mushrooms in a Creamy White Wine Sauce

£3.80

Buttered Seasonal Veg

£3.60

Twice Cooked Hand Cut Chips

£3.50

Baby Leaf Salad with Olives

£3.40

Wilted Spinach with Garlic & Lemon

£3.80

*All of our dishes are cooked from fresh so during busy periods you may be advised of a short wait
All prices are inclusive of VAT at current rate. For Allergen advice please speak to your server*